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WAR FOOD ADMINISTRATION
Office of Distribution
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HOTELS AND RESTAURANTS

Suggestions for using eggs ---- Same as for Cafeterias, and --

For Main Dishes -

Omelets - Cheese, Spanish, vegetable, Chinese

Souffles - Fish, meat, cheese, vegetable

Croquettes -

Creamed Eggs

Egg Cutlets - Mix chopped, hard cooked eggs with a very thick white sauce. Chill. Mold in outlet shape. Dip in egg and bread crumbs. Fry. Serve with tomato or Hollandaise sauce.

Egg Foo Yung

FOR THAT SUPER SPECIAL Egg Dish you might serve -

Eggs Beñedict - Put a thin slice of ham or crisp bacon on toast, add a poached egg and cover with Hollandaise sauce

Omelette Aux Fines Herbs - Sprinkle omelet before folding with chopped fresh herbs such as Chives, basil, marjoram or thyme or use a generous pinch of dried herbs.

Scrambled Eggs with Anchovy -

Mix anchovy or sardine paste with beaten eggs before scrambling or serve garnished with anchovy fillets.

Eggs Suzette - Fix baked stuffed potatoes as usual except mix a little crisp chopped bacon in the potato stuffing. Make a hole in the potato, break an egg into the hole. Bake until firm. May be decorated by putting some of the potato filling through a pastry tube around the edge of the potato -- Duchess potatoes to surround the egg.

Shirred Eggs in Ham or Bacon Nests -

Line individual baking dishes with a thin slice of ham or strip of partially cooked bacon. Add egg, seasonings and bake until firm.

